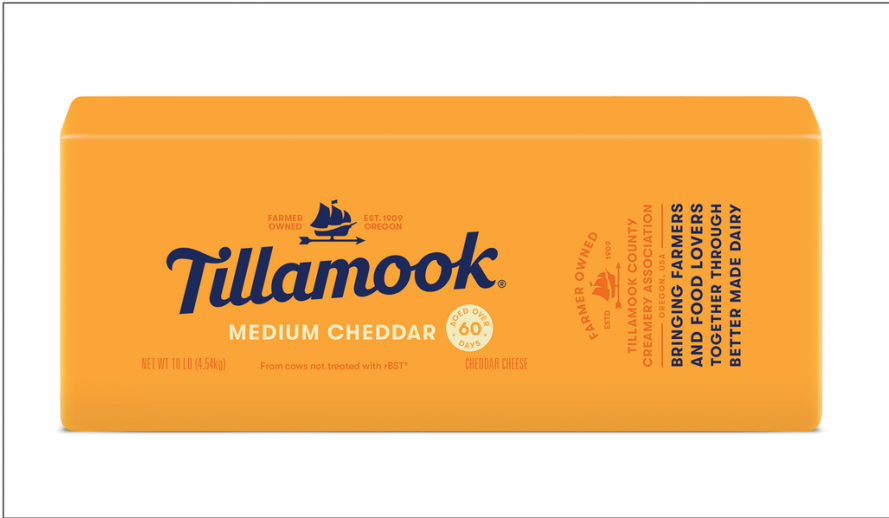




Tillamook

# 11111 - Medium Cheddar Print

Tillamook Medium Cheddar is still made using the time-honored cheddar method—four ingredients, patience, and old-fashioned farmer values. Every batch is aged naturally for at least 60 days to give it the award-winning bite.



## Nutrition Facts

Servings per Container 160  
Serving size 1.00Z (1oz)

Amount per serving  
**Calories 120**

% Daily Value\*

Total Fat	10g	13%
Saturated Fat	6g	30%
Trans Fat		
Cholesterol	30mg	10%
Sodium	200mg	9%
Total Carbohydrate	1g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes Added Sugar	0g	0%
Protein	6g	
Vitamin D	0mcg	0%
Calcium	180mg	14%
Iron	0mg	0%
Potassium	30mg	1%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### \* Benefits

Tillamook Medium Cheddar is still made using the time-honored cheddar method—four ingredients, patience, and old-fashioned farmer values. Every batch is aged naturally for at least 60 days to give it the award-winning bite you (and the judges) can't get enough of. By taking the time to let our cheddars develop naturally we get a clean, rich and delicious taste.

### Ingredients

Cultured Milk, Salt, Enzymes, Annatto (color).  
Contains: Milk

### Allergens

#### Contains:



#### Free From:



### Handling Suggestions

Keep refrigerated

### Serving Suggestions

Melt it into a decadent bacon and mac and cheese. Stir into a savory broccoli cheddar soup.

### Prep & Cooking Suggestions

Remove from package and serve or add to your favorite recipe.

### Product Specifications

Brand	Manufacturer	Product Category
Tillamook	Tillamook County Creamery	Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	11001	11111	00072830110013		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.75lb	10lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
5.6in	15.8in	2.6in	0.13ft3	20x10	180days	35°F / 37°F



**Tillamook**

# 11111 - Medium Cheddar Print

Tillamook Medium Cheddar is still made using the time-honored cheddar method- four ingredients, patience, and old-fashioned farmer values. Every batch is aged naturally for at least 60 days to give it the award-winning bite.



## Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	200mg
Protein	6	Trans Fats		Calcium	180mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	30mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

## Additional Images

